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INFORMATION DISCLOSURE STATEMENT BY APPLICANT				Application Number	10/840,075
(use as many sheets as necessary)				Filing Date	May 6, 2004
Sheet	1	of	A1	First Named Inventor	Farkas et al.
				Group Art Unit	3742
				Confirmation No.:	7858
				Attorney Docket Number	5051-636
U.S. PATENTS AND PATENT PUBLICATIONS					
Examiner Initials*	Cite No.	U.S. Patent Document		Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY
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Examiner Initials*	Cite No.	Foreign Patent Document		Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY
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OTHER NON PATENT LITERATURE DOCUMENTS					
Examiner Initials*	Cite No.	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published			T
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	2.	FARKAS, et al., <i>Characterization of Radiant Emitters Used in Food Processing</i> , 2003, pp. 1-13, Vol. 38, International Microwave Power Institute			
	3.	FARKAS, et al., <i>Development of a Radiant Heating Process to Mimic Immersion Frying</i> , 2003, pp. 1-6, Vol. 9, International Conference Engineering and Food			
	4.	FARKAS, et al., <i>Analysis of Convective Heat Transfer During Immersion Frying</i> , 2000, pp. 1269-1285, Vol. 18(6), Drying Technology			
	5.	HUBBARD, et al., <i>A Method For Determining The Convective Heat Transfer Coefficient During Immersion Frying</i> , January 14, 1999, pp. 200-215, Vol. 22, Journal of Food Processing Engineering			
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	7.	WAHLBY, et al. <i>Reheating characteristics of crust formed on buns, and crust formation</i> , September 3, 2001, pp. 177-184, Vol. 53, Journal of Food Engineering			
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Examiner Signature		<i>D. L. Hamm</i>		Date Considered <i>8/20/07</i>	

*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.